

BLACK RIVER PECAN PIE

Pies

1 cup pecan halves	1 tablespoon melted butter
1 9-inch unbaked pie shell	½ teaspoon vanilla extract
3 eggs	1 cup sugar
½ cup light corn syrup	1 tablespoon all-purpose flour

Preheat oven to 350 degrees. Arrange pecan halves in unbaked pie shell. In large mixing bowl, beat the 3 eggs well. Add corn syrup, butter, and vanilla; mix well. In a small bowl, combine sugar and flour; add to egg mixture and pour over nuts. Let stand until nuts rise to the top of the mixture. Bake at 350 degrees for 30 to 40 minutes or until golden brown.

Note: This is one of the favorite pies in the Black River Area because we have the small native pecans.

*Mrs. S. L. Ford, Sr.
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